Married Couples Should "Go" Socially

BY MARGARET E. SANGSTER.

AMONG the reefs and shoals which lie in wait for unwary sailors on the sea of matrimony, perhaps there is none more dangerous and less likely to be guarded against, than the tendency to give up society. A married couple absorbed in one another may grow so exclusive and be so contented at home that gradually they lose all interest in the world outside. Little by little they cease to accept invitations, they entertain seldom and they become narrow and petty or else indifferent and selfish.

A man is a husband and a father, and in those relations he must give the best that is in him to the dear ones he loves. But a man is also a citizen, a member of the community and a son of his fatherland. A man owes service to the state, and he is not rising to his full manhood if he does nothing for the state except to vote intermittently at a general election.

A woman is a wife and mother, and her primary responsibility is to her family. But she is extremely mistaken if she sets ironclad rules for herself and is immured in her home. If she does this she is like the man with one talent in the Gospels, who wrapped up in a napkin the gold that had been given him with which to trade and went away and hid it in the earth. Home is not a cemetery for burying talents and accomplishments. It is a garden where seeds should be planted and where flowers of beauty and goodness should grow. A woman is a better mother and better comrade to her husband if she has outside interests than if she simply spends her whole time in sewing, cooking, housekeeping and sweeping.

For the ordinary woman, a woman's club or a woman's missionary society or an associated charity of some sort which brings her into an organization where she works with others, is a great boon.

One often sees married pairs where a wife is fond of society, of going about, of meeting and receiving her friends, and a husband frowns on it all and opposes a good natured but apathetic inertia to her wishes. John has the excuse that he is away from home all day, that business has consumed his energies and that when he gets home at night he would rather enjoy a pipe and a book by the hearth in the ease of his slippers than go anywhere to meet people, talk, dine, and in other ways spend the evening hour to which he looks forward with eager eyes through the day. Only a very selfish wife drags her husband out every evening in the week, but there are wives by hundreds and thousands whose single chance for change and recreation comes after supper when the children are in bed. They sometimes need society. They can not go out alone. They do not choose to be escorted by another married couple, a superfluous third, their own husbands remaining at home. Naturally, they decline to be escorted about by a bachelor friend or relative. If John is absolutely set against mingling in social functions, Jane as a rule is compelled to give up her preference and go to bed at 10 o'clock.

Married happiness is built on perfect confidence, true comradeship, and real altruism. Mutual concession is essential to its highest development. If either party ignore habitually the rights of the other there is sure to be a breakdown in the end.

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A home should never stand quite by itself, nor should a family exist only for its own members. Each home belongs to all homes. Every family has its lines of communication that should touch other families. In a neighborhood it is a good plan for young married people to have neighborhood sociables in which they gather at stated intervals. There may or may not be something to do that they all enjoy. Music is a vital bond with many. Something to eat, a chafing-dish supper or simple refreshments, cement such gatherings as nothing more ethereal can. Good fellowship is emphasized when we break bread together.

I am often asked by anxious inquirers what is the prospect of domestic happiness if two people whose ages are very dissimilar shall marry.

For instance, Mary, who is nineteen, tells me that she is courted by David, who is forty-three. Now, forty-three is by no means old. A man at forty-three is merely stepping over the border of middle age. He has not gone beyond its outer edge. He is still a young man, and in courting a girl of nineteen he has no reason to fear being displaced by a youth of twenty-three or twenty-four. And yet nineteen is the rosebud season of sweetest youth, and a girl at that age has not so much as tasted the brim of the cup of social pleasure which is familiar to her maturer suitor. He may well have grown tired of it. He may easily be blase. His ideal of married joy will of necessity be somewhat different from hers. He wants to settle down. She has hardly tried her wings. In ten or fifteen years, while she is still young he will imperceptibly have drifted into the ranks of the veterans. If the disparity is on the other side, and a youth or twenty-one or twenty-two marries an agreeable and charming woman of forty it is almost a foregone conclusion that they will sooner or later find themselves in divergence. No man likes to go about with a wife who may be mistaken for his mother. Beyond the superficial differences, there may come other and more vital occasions for the little rift that is to be dreaded.

Such couples will either abandon society or seek it in independence. Possibly there may strike them that fatal blight when home is a weariness, ennui drops like a cloud over everything and life hardly seems to be worth living. The probabilities of lasting happiness are much greater when people are on the same plane as to age than when there is very decided disparity.

If people marry rather late in life this danger is somewhat lessened. A woman approaching the meridian of forty need not fear to trust herself to the care and companionship of a man eighteen or twenty years her senior. They will very likely enjoy the same things, and have ideals in common.

In Lady Rose's Daughter there is a charming old gentleman,—Lord Lackington, who enjoys society with the zest of his early manhood, and is really younger in spirit than his commonplace sons. We sometimes find the buoyancy of youth masquerading and lingering under white hair, but this cannot be counted upon. When it comes it is all the more delightful because it is exceptional.

To give up society too soon is to shut ourselves out from some of the most potential and bracing influences that act upon character. We discount our natural laziness when we take the trouble to make our toilet at the close of the day. Many a man and woman slouches straight into old age merely because he or she goes lolling round in old clothes without taking the trouble to dress becomingly. It is always worth while to look one's best.

Nobody goes to a party or a reception in a dowdy frock or a crumpled coat if it can be helped. When we put on good clothes we put on good manners, too, and it is distinctly elevating to have a little ceremony in our conversation and to take pains to be agreeable, to pay compliments and to tell a good story.

The friction that we get by being in the company of others saves our minds from rust. The brain that is most used lasts longest. Arophe destroys as swiftly and certainly as overwork. If we would be mentally and intellectually alert all our days, we must not be hermits, we must meet people, sit at other tables than our own, and give as well as receive inspiration and stimulus.

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Pleasant And Cooling Drinks

CORNELIA C. BEDFORD.

Request has been made for some good drinks to be served through the dog days which are already upon us in full force. Inasmuch as we are a people devoted to cold beverages of varying descriptions, an article on the subject does not seem to be amiss. In no other country is ice used as freely as in America and the soda fountain is a national institution. There are many beverages quite as pleasant which may be prepared at home and here are a few of the best:

FRUIT VINEGAR.—Of the various fruit vinegars, raspberry is probably the most widely known, but many other fruits in their season may be used in the same way. Use a stoneware, glass or agate crock having a close fitting cover. In the crock put two quarts of ripe berries—strawberries, raspberries, blackcaps, cherries, currants or blackberries—and pour over them one quart of good cider vinegar. Cover and let stand for twenty-four hours. Strain, pressing out as much liquid as possible. Pour this over two more quarts of fresh berries and let stand for another day. Strain, and measure; to each pint of liquid allow one pound of granulated sugar. Heat the liquid. When it boils add the sugar and boil gently for fifteen minutes. Bottle at once. It can be used immediately, but will keep for a year or more. In a tumbler partly filled with ice pour two tablespoonfuls of the vinegar and fill the glass with cold water.

FRUIT WATER.—For this and all drinks of a similar nature it will be found advantageous to have on hand a simple syrup with which to sweeten. This is very easily made and keeps for an indefinite time providing the bottle or vessel in which it is stored was absolutely clean when filled. Take equal quantities by measure of fine granulated sugar and boiling water. Stir over the fire until the sugar is dissolved, then boil for ten minutes without stirring. Should a gray or blue scum rise during the cooking it is due to substances used in bleaching the sugar and should be carefully skimmed off. Pour into bottles and keep closely corked and in a cool place.

For any fruit water use either an acid fruit or combine a sweet and an acid as raspberry and currant, peach and lemon, etc.; the sour Morello makes a specially delightful drink. Bruise the fruit selected, pour over it an equal amount by measure of cold water, cover and stand in a cold place for two hours. Strain, pressing hard to extract all the juice. Make pleasantly sweet with the sugar syrup and serve thoroughly iced.

OATMEAL WATER.—In very hot weather and after considerable exercise this is a more healthful drink than plain water, and as it is also slighty nutritious, is specially recommended for children. Into each quart of ice water stir two tablespoonfuls of fine oatmeal. Add the juice of one lemon and sugar syrup to sweeten. Let stand for half an hour before using.

NECTAR.—Dissolve three pounds of granulated sugar in one quart of boiling water, add two ounces of tartaric acid cool, and let stand for twelve hours. Stir in the well beaten whites of three eggs and sufficient fruit juice to give a strong flavor. Keep in bottles in a cool place. Allow three tablespoonfuls of this nectar to a glass of iced water.

FRENCH NEGUS.—To one pound of red cherries add four pounds of currants and two pounds of black cherries. Mash, squeeze out the juice and let stand in a cool place for two days. Put over the fire with one cupful of granulated sugar for each pint of juice. Boil for ten minutes and bottle. Add from two to three tablespoonfuls to a glass of water.

ITALIAN SHERBET.—Make a syrup by boiling together for five minutes one pound of sugar and one cupful and a half of water. Cool and add one cupful of orange juice, one half of a cupful of lemon juice and one quart of peach pulp, which has been rubbed through a sieve. Let stand for an hour, then strain and serve well iced.

CALCUTTA LEMONADE.—Scrub two dozen lemons, grate off the yellow rind and squeeze over this the juice. Let stand for twelve hours, then add two pounds of granulated sugar, two tumblers of grape jelly melted over hot water and three quarts of scalding hot milk. Let stand for fifteen minutes. Use a flannel bag or four thicknesses of cheese cloth. Wring the bag out in cold water and let the liquid drip through it without pressure. Serve with ice in the glasses.

ALMOND MILK.—Blanch four dozen almonds and pound to a paste. Beat in two tablespoonfuls of sugar and one quarter of a cupful of boiling water, then gradually add sufficient cold water to make one pint and a half. Add more sweetening to taste and serve poured over ice.

TAMARIND WATER.—Put together in a saucepan two ounces of tamarinds, three ounces of cleaned currants, three ounces of seeded and chopped raisins, the thinly pared yellow of one lemon and three pints of cold water. Heat and boil until the liquid is reduced to a little more than a quart. Strain and chill, adding a little sugar syrup if desired when served.

GINGER BEER.—Boil, together for five minutes two pounds of sugar and two quarts of water. Take from the fire, add two ounces of grated ginger root, draw back and steep for an hour, then take from the fire, add two lemons cut in thin slices without paring, one ounce of cream of tartar and four quarts of hot water. Let stand until luke warm, add one-half of a cake of compressed yeast dissolved in a little water and the whites of two eggs beaten to a soft froth. Let stand covered in a moderately warm place for twenty-four hours, then strain and bottle. It will be ready for use in another twelve hours.

UNFERMENTED GINGER BEER.—Chop fine one ounce and a half of green ginger, add one quart of water and boil for an hour. Add one pound and a half of sugar, one cupful of lemon juice, three tablespoonsful of strained honey and one pint of water, mix thoroughly and keep on the fire for five minutes longer, then strain through two thicknesses of cheesecloth. When cold stir in one-quarter of a teaspoonful of lemon extract and stand in a cool place, covered, for four days, then bottle.

POSTOFFICE ORANGEADE.—This is the name given to a drink used in many of the large postoffice buildings in this country and England. It is said to have strong antiseptic and antidiarrhoea properties. Take twelve drachms each of dilute suiphuric acid and concentrated infusion of orange peel, five fluid ounces of syrup of orange peel and two gallons of water. Mix and bottle. In serving add more water according to taste.

LADIES' CURRANT CUP.—String black currants and press out sufficient juice to make one pint. To this add two quarts of weak, green tea and sufficient sugar syrup to make pleasantly sweet. Serve in glasses half filled with ice.

Why He Stayed.

(Houston Post.)

"John, didn't I tell you that if you stayed out another night I would go home to my mother?"

"Yesh, m'dear."

"Then why did you stay out like this?"

"Didn't you tell me you would go home to your mother."

OF INTEREST TO OFFICE MEN.

It has been generally reported that A. R. Derge & Co. have been gradually closing out their office supply department. Such is not the fact, however, as Mr. D. A. Callahan, who has purchased the entire business, has decided to make this a leading feature of the establishment. With this end in view he has secured one of the most competent men in the west to take charge. This department has been greatly enlarged and now contains everything that should be found in a well appointed Office Supply House. Call and get acquainted with our stock and prices. D. A. Callahan, successor to A. R. Derge & Co., 164 Main St.

May Generate a Few Tornadoes.

(Pittsburg Dispatch.)

The breezy frankness of Tom Lawson in speaking of the manner in which he acquired his wealth is only equaled by the breezy manner in which he speaks of the business methods of his particular enemies.

CURIOUS GALLS AND SOME SUPERSTITIONS REGARDING THEM.

BY ALBERTA FIELD.

A Few of the Many Oak Galls.

"I swear (and else may insects prick
Each leaf into a gall),"
—"The Talking Oak."

The morphology of galls has, perhaps, had less attraction for the nature student than some other subjects of natural science, but there is no work that brings into closer relationship the labors of the entomologist and botanist.

There has, of course, been more or less reference to these growths in the literature of the past. Caxton in his writings of over four centuries ago mentions them, but evinces little knowledge of their characteristics. Turner, in the "Herbal," speaks of the gall as the fruit of the oak leaf. Half a century later, in 1616, Markham lays considerable stress upon the prophetic powers of this vegetable production, and affirms that "he shall know a fruitful and fertile year if he see oak apples commonly called galls." Early botanists supposed that an egg was deposited in the earth by a fly, that this later was drawn up through the tree with the sap and carried to a point on twig, leaf or flower most favorable for gall formation.

Redi, the gifted author of "De Insectis," being unacquainted with the life history of the gall fly, assumed that "the plant has a vegetable soul which presides at the origin of galls with their eggs, larvae, and imagoes, while it again gives issue to fruits." Such an assumption is not much to be wondered at, owing to the unique figures presented by many of these gall growths.

It was no longer ago than 1859 that a more thorough understanding of the cause of these excrescences was established, and until quite recently it was supposed that an irritant fluid secreted at the time of oviposition, acted upon the plant cells and incited the abnormal development. This belief has been destroyed by later students who have determined that, save in the case of the Nematus gall, the product of a saw fly, the structure is the result of laceration.

The mouth parts of the larvae of many species of gall flies are very complicated and warrant the conclusion, sustained by the fact that the gall does not form until the larva is hatched.

One remarkable feature in gall structure is that it is evident that its morphological character is largely dependent upon the nature of the insect rather than the plant which supports it, though in many instances the growth presents various characteristics of its host, probably because the same invigorating fluid that induces natural growth is used by the plant to protect itself from inury and also in an impulse to restore the lacerated tissue.

The gall of Rhodites rosae on sweet briar is one of the most attractive of these strange growths. It is covered with mosslike filaments, and is polythalamous (many celled). Each apartment contains a white larva which pupates within the safe inclosure; it emerges the following spring, a slender fly, with all the colors of the rainbow in its wings. The gall on blackberry made by Diastrophus nebulosus, is also a many roomed affair. Its hard, rose-brown walls seem quite impregnable, but the dark colored fly that develope from the inclosed larva finds a way to escape, for a deserted gall is literally honeycombed with tiny round passages to the surface.

A small creature whom the scientists have named Aspondylia rudbeckia-conspicuo, creates a habitation on the sturdy Rudbeckia laciniata, wild Golden Glow. The flower buds of this handsome dweller in the swamps are sometimes so distorted by the solid rose and green galls that their stout stalks are weighted to the ground. Each gall incloses numerous yellow larvae who form curious little butterfly-like chrysalids. These are covered with minute spines, which aid the pupae in forcing a passage through the succulent flesh. After the flies have emerged, a gall will be seen covered by the empty pupa cases discarded by the insects at their various exits.

The oak most assuredly has troubles of its own, which are many if minute, varied in form, and wonderful of construction. It is well that this forest king has a rugged constitution, else it could not bear the continual drain made by the insect world upon its cells and tissues.

According to Baron Osten Sacken, there are fifty-eight kinds of galls produced by the Cynapidae alone on the American oaks.

Each species of gall fly carefully constructs and secretes its habitation according to its mind, exercising every ingenious device with a view to its own preservation and general well being.

On the Prairie willow, Salix humilis, there are ten distinct species of the galls made by another order of insects. Many of these growths are supplied with sweet secretions that induce ants to become their patrons, and who in return protect the wee inmates from parasitic enemies. The gall of Andricus testacipes on oak also secretes a sticky fluid, so loved by these intelligent little creatures that they build about it a protective dome of earth and sand.

On Gill-over-the-ground we find the gall of Diastrophus-siminis, a fly with a jet-black body and red legs and antennae. This is a spongy growth and contains three or four larval cells held in place by stout "guy wires" in the shape of numerous fibro-vascular bundles. By various persons this queer little fruit has been pronounced edible and said to possess an agreeable flavor not unlike the aromatic odor of the plant. A similar growth on a species of European wild sage is eaten larva and all by the peasants in some countries, as is also a gall found on one of the varieties of purple Azalias.

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